

FOODBORNE OUTBREAKS, 2004

MONTH	COUNTY	# ILL	# LAB CONFIRMED	VEHICLE	AGENT	CONTRIBUTING FACTORS	PREP PLACE	EVIDENCE ^
January	Thurston	2	0	Salads	Unknown	bare-hand contact	Restaurant	5
January	King	7	0	Raw oysters	Viral gastroenteritis*	contaminated raw product	Restaurant	3
January	King	5	0	Caesar salad	Viral gastroenteritis*	bare-hand contact, handwashing	Restaurant	3
January	Cowlitz	2	0	Undetermined	Unknown	Unknown	Restaurant	N/A
February	Skagit	21	3	Pasta salad	Norovirus	bare-hand contact, handwashing, ill food handler	Caterer	1,3
February	Spokane	3	0	Deli sandwich	Viral gastroenteritis*	handwashing	Grocery/deli	5
February	Yakima	4	4	Undetermined	<i>S. Heidelberg</i>	cross contamination, bare-hand contact, handwashing	Jail	1,3
February	Pierce	18	0	Salad	Viral gastroenteritis*	bare-hand contact, handwashing, ill food handler	Restaurant	1
February	Thurston	19	13	Ice	<i>Giardia lamblia</i>	cross contamination	Restaurant	3
March	Klickitat	6	0	Undetermined	Unknown	Unknown	Restaurant	N/A
March	Kittitas	4	0	Undetermined	Viral gastroenteritis*	Unknown	Restaurant	5
March	Skamania	20	1	Pudding, sandwich	Norovirus	bare-hand contact, handwashing, ill food handler	Assisted Living Facility	3
March	Grant	2	0	Sandwiches	Unknown	Unknown	Restaurant	5
March	King	9	8	Undetermined	<i>S. Subgenus 40</i>	cross contamination, bare-hand contact, handwashing, storage, cooling, hot holding	Restaurant	3
March	King	4	0	Unknown	Viral gastroenteritis*	bare-hand contact, handwashing	Restaurant	3
March	Clark	2	2	Vegetables	<i>E. coli</i> O157	food preparation, inadequate cooking	Restaurant	3
April	Cowlitz	2	0	Clam chowder	<i>C. perfringens</i> *	slow cooling, inadequate reheating	Restaurant	5
April	Snohomish	5	0	Buffet items	<i>B. cereus</i> *	cross contamination, storage, cold and hot holding	Restaurant	5
April	Thurston	7	0	Undetermined	Viral gastroenteritis*	Unknown	Restaurant	N/A
April	Chelan-Douglas	28	0	Ready to eat foods	Viral gastroenteritis*	bare-hand contact, handwashing	Restaurant	3
April	Chelan-Douglas	5	0	Escolar	Scombroid	toxin	Restaurant	2,3
May	Multistate	4	4	Undetermined	<i>E. coli</i> O157:H7	Unknown	N/A	N/A
May	Multistate	7	7	Ground beef	<i>E. coli</i> O157:H7	contaminated raw product	N/A	1
May	Multistate	20	20	Alfalfa sprouts	<i>S. Bovismorbificans</i>	contaminated raw product	N/A	1

May	Grant	3	0	Grilled chicken	<i>C. perfringens</i> *	food prep, slow cooling, storage, hot holding, inadequate reheating	Restaurant	3
May	King	2	0	Chicken teriyaki	Unknown	slow cooling, inadequate reheating	Restaurant	5
May	Cowlitz	27	9	Ready to eat foods	<i>Shigella sonnei</i>	bare-hand contact, handwashing, ill food handler	Restaurant	3
May	Spokane	9	0	Undetermined	Viral gastroenteritis*	ill food handler	Restaurant	3
May	Snohomish	5	0	Pizza	Unknown	Unknown	Restaurant	5
May	Whatcom	3	2	Queso fresco	<i>E. coli</i> O157: H7	contaminated raw product, pasteurization	Restaurant	3
June	Snohomish	9	0	Salad	Viral gastroenteritis*	bare-hand contact	Restaurant	5
June	King	4	0	Chinese food	<i>Campylobacter</i> *	cross contamination, food prep, storage, slow cooling, hot/cold holding, inadequate cooking	Restaurant	3
August	Clallam	2	0	Rice	Unknown	slow cooling	Restaurant	5
August	Whatcom	6	5	Undetermined	<i>E. coli</i> O157:H7	cross contamination, bare-hand contact, ill food handler	Restaurant	5
August	Whatcom	3	3	Undetermined	<i>E. coli</i> O157:H7	cross contamination, bare-hand contact	Restaurant	5
August	Snohomish	2	0	Chinese food	<i>B. cereus</i> *	Unknown	Restaurant	5
August	Yakima	7	0	Undetermined	Viral gastroenteritis*	bare-hand contact, handwashing, ill food handler	Restaurant	3
September	Snohomish	8	0	Undetermined	Unknown	bare-hand contact, handwashing	Restaurant	3
September	Snohomish	9	0	Pizza	Unknown	Unknown	Restaurant	5
September	Snohomish	3	0	Undetermined	Viral gastroenteritis*	Unknown	Restaurant	N/A
September	Spokane	2	0	Undetermined	Unknown	Unknown	Restaurant	N/A
September	King	2	1	Undetermined	<i>Campylobacter jejuni</i>	cross contamination, bare-hand contact, handwashing	Restaurant	3
October	Multicounty	9	0	Delicata squash	Cucurbitacin	toxin	Home	3
October	King	3	1	Chinese food	<i>S. Heidelberg</i>	cross contamination, bare-hand contact, handwashing	Restaurant	3
November	Spokane	97	3	Beverages, condiments, ice	Norovirus	bare-hand contact, ill food handler	Cafeteria	1
November	King	50	1	Asparagus, potato salad, bread	Norovirus	bare-hand contact, ill food handler	Restaurant	1
November	Snohomish	3	0	Pizza	Unknown	Unknown	Restaurant	5
November	Multicounty	16	0	Escolar	Scombroid	toxin	Cooking school, home	3
November	Clark	2	0	Turkey	<i>Salmonella</i> *	inadequate cooking	Home	5
November	Multistate	6	6	Almonds	<i>S. Enteritidis</i>	contaminated raw product	N/A	1,2

December	Snohomish	4	0	Undetermined	Unknown	bare-hand contact, slow cooling	Restaurant	3
December	King	14	0	Cheese	Viral gastroenteritis*	ill food handler	Restaurant	1
December	King	27	0	BBQ ribs	Viral gastroenteritis*	ill food handler	Restaurant	1
December	Jefferson	4	0	Razor clams/beurre blanc sauce	Unknown	Unknown	Restaurant	3
December	Snohomish	11	0	Seafood caesar salad	Viral gastroenteritis*	Unknown	Restaurant	3
December	Snohomish	2	0	Thai food	Viral gastroenteritis*	handwashing	Restaurant	3
December	Yakima	3	0	Undetermined	Viral gastroenteritis*	cross contamination, food storage, slow cooling, inadequate cooking	Restaurant	5
December	Kittitas	116	16	Undetermined	Norovirus	bare-hand contact, handwashing, ill food handler	Restaurant/Casino	3

*Suspected Agent

^Evidence: 1-Statistical evidence from epi investigation 2-Laboratory evidence (e.g., id agent in food) 3-Compelling supportive information
4-Other data 5-Specific evidence lacking, but prior experience makes this likely